



Free Recipe #1

Best-Ever Banana Pudding

One mouthful, and you're a kid again.

Note: Two of the egg whites can be used in Key Lime Pie. See Free Recipe #3 on page 21.

makes 12 to 14 servings

prep: 15 min. • cook: 15 min

2 $\frac{2}{3}$ cups granulated sugar	1 (12-oz.) package vanilla wafers
$\frac{1}{2}$ cup all-purpose flour	6 bananas
$\frac{1}{8}$ tsp. salt	1 $\frac{1}{2}$ cups whipping cream
6 cups milk	$\frac{1}{4}$ cup powdered sugar
6 egg yolks	Garnish: banana chips
2 tsp. vanilla extract	

1. Combine first 3 ingredients in a large heavy saucepan. Whisk milk and egg yolks until blended; add to dry ingredients, whisking until smooth. Cook over medium heat, whisking constantly, 15 to 20 minutes or until thickened. Remove from heat; stir in vanilla.

2. Arrange one-third of vanilla wafers in bottom of a 4-qt. serving bowl. Slice 2 bananas; layer over wafers, and spoon one-third of custard over bananas. Repeat procedure twice.

3. Beat whipping cream at medium speed with an electric mixer until foamy; gradually add powdered sugar to mixture, beating until soft peaks form. Spread over custard. Garnish, if desired. Serve immediately, or cover and chill 8 hours.

Individual Best-Ever Banana Puddings: Prepare recipe as directed in Step 1. Slice bananas. Layer half each of vanilla wafers, custard, and bananas among 14 (8-oz.) ramekins. Repeat layers. Proceed with recipe as directed.

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makes them a perfect pearly white that contrasts green with envy! See page 100.)

They have that little something extra. **Grasshopper Pie** (page 211) has it. So do **Soufflés With Lemon Whipped Cream** (page 311). Sophisticated **Lemon-Basil Cookies** (page 127) have it, but so do our friendly **Chocolate Cookie Bites** (page 127). It's hard to put your finger on it, but you sense it when you taste it! All we can say for sure is it's the stuff that memories are made of. Taste the love in every one of the 200 **CLASSIC SOUTHERN DESSERTS** for your 30-day FREE PREVIEW!

Decisions, Decision

When you receive **CLASSIC SOUTHERN DESSERTS**, you have an important decision to make.

It might be a good idea to start with a timeless **Fudge Pie** — so dark and rich, it's ready in only 12 minutes, which you'll be glad you to make it every week! See page 100.

Or how about **Lemon-Coconut Pie** with a buttery crust and chewy coconut? Heavenly! See page 101.

You can't go wrong with old-fashioned **Apple Pie** as irresistible as they were for Savannah. (For best results, follow the tip on page 129.)



If you're in the mood for something a little more indulgent, it's time for **Peanut Butter Puddings With Dark Chocolate**. Elvis is smiling! See page 102.

For something light and refreshing, try **Blueberry-Lemon Pie**. You would really rather you make. See page 330.

For a homey treat that smells as good as it tastes, see page 230 for our **Apple-Gingerbread Pie**. Made with convenient short-cut ingredients that leave about 100% of the flavor!

Feeling ambitious? You'll never look back!